

JANKEN

Drinks Menu 2021 Winter

Beer

Asahi Super Dry [Tap]	10.0	330ml
	15.0	500ml
Asahi Black	11.0	
Sapporo Premium	10.0	
Scotts NZ Gluten Free Pale Ale	12.0	
Steinlager Pure Light (Low alc.)	9.0	
Asahi Dry Zero (Non alc.)	9.0	

Japanese Spirits

		30ml
Iichiko Silhouette Mugi Shochu	11.0	
+sparkling water	2.5	
Suntory Kaku Highball Whisky + Soda		
	13.0	
The CHITA	24.0	
Single Grain Japanese Whiskey		

Non-Alcoholic

Apple, Orange & Mango	6.0	
Apple, Feijoa	6.0	
Gingerella	6.0	
Karma Cola	6.0	
Lemmy Lemonade	6.0	
Razza Raspberry Lemonade	6.0	
Kombucha	7.0	
Antipodes Sparkling Water	6.0	500ml
	11.0	1L

Japanese Tea

Sen-cha Green Tea	5.5	
Genmai-cha	5.5	
Green Tea w/roasted Brown Rice		
Soba-cha* Organic Buckwheat Tea	5.0	
Habu-cha* Senna Seed Tea	5.0	
Dark Roasted Brown Rice Tea*	5.5	
Organic, Coffee substitute		

*Non Caffeine

Special Cocktails

Japanese "Roku六" Gin & Tonic 14.0
(vegan)

"Roku" means six in Japanese. You will find six very special botanicals that are sourced in Japan. Sakura flower, Sakura leaf, Yuzu peel, Sencha tea (green tea), Gyokuro tea (refined green tea) and Sanshō pepper. Mixed with organic tonic water.

JANKEN-made Yuzu x Ginger Cocktail
Salty Yuzu Ginger (vegan) 19.0

Japanese citrus, Yuzu, is becoming more and more popular in NZ and now is the harvest season here. We make our own jam with Yuzu, ginger and organic golden sugar. Mixed with Japanese "Roku六" Gin, Antipodes sparkling water and Marlborough organic sea salt.

Espresso Martini (vegan) 15.0

With coffee liqueur handcrafted from organic coffee in NZ, spiced rum and vanilla. It's the perfect for after-meal drink.

Mocktails (Non-Alcoholic)

Janken-made Hot Yuzu Ginger 11.0
homemade jam made with Yuzu peel, Yuzu juice, fresh ginger and organic golden sugar in hot water

Yuzu Tonic 11.0
100% Yuzu juice, organic tonic water, Yuzu peel

Chidori Ume Juice 10.0
Served iced/hot
Japanese plum produced in NZ & NZ honey juice. Special thanks to Miller's Coffee and Mrs Chidori

Specialty Sake

Special

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Japanese Sake Tasting &
Otsumami Set 24.0

Three kinds of Sake
with each one bite dish which goes well
with each Sake(vegan)

Cold Sake

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Junmai

Zenkuro | Queenstown, NZ
gentle, well-balanced

25.0 180ml | 48.0 375ml | 90.0 750ml

Junmai Ginjo

Denshin-Snow- | Fukui
Elegant, clear water

24.0 180ml | 42.0 300ml

Junmai Dai Ginjo

Dassai 45 | Yamaguchi

fruit aromatics, delicate sweetness

23.0 180ml | 40.0 300ml | 110.0 720ml

Super Premium Grade Junmai Daiginjo

Zenkuro | Queenstown, NZ

Light bodied, perfectly balanced umami

28.0 180ml | 45.0 300ml | 130.0 750ml

Nigori

Sayuri Junmai Nigori | Hyogo
refreshing aroma, smooth

25.0 300ml

Warm Sake

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Junmai

Ippin | Ibaraki

best balance of umami and acidity

25.0 180ml | 36.0 300ml

Wine

Sparkling

Koyama

Method Traditionelle Sparkling Wine Brut
Nature NV

Waipara, North Canterbury /
natural, organic, sustainable

16.0 67.0

Sauvignon Blanc

The Hunting Lodge '18

Marlborough / organic

15.0 68.0

Pinot Gris

Sato '18

Central Otago/ vegan, organic, biodynamic

16.0 75.0

Chardonnay

Ask staffs this week's Chardonnay

Rose

Matawhero '19

Gisborne / vegan, sustainable

15.0 60.0

Pinot Noir

Sato '17

Central Otago / vegan, organic, biodynamic

17.0 82.0

Syrah

Richmond Plains '17

Nelson / vegan, organic, biodynamic

15.0 60.0

Japanese Fruit Wine Served iced/hot

Organic Plum Wine 14.0 68.0

Kokuto(Raw Cane Sugar) Plum Wine

13.0

Junmai Yuzu Sake 14.0 60.0

Special

Japanese Fruit Wine Tasting set 20.0